



The Three Mariners

# The Three Mariners at Oare

Christmas Day Lunch 2023

## Amuse Bouche

Sussex Brie, Red Onion & Cranberry Tartlet

Smoked Salmon Mousse Bellini

Chicken Liver Parfait, Red Onion Marmalade Toast

## Starters

Smoked Duck Breast, plum & Port dressing, rocket & orange salad

King Prawn Salad, Bloody Mary dressing

Mulled Pear, Fig & Walnut Salad

Shallot Tarte Tatin, ash rolled goats cheese & balsamic glaze

*<Followed by Champagne Sorbet>*

## Mains

Wild Mushroom & Leek Wellington, cranberry puree, vegetarian jus

Salmon Pave & Creamy Lobster Bisque

Turkey Ballotine, sage & chestnut stuffing, cranberry puree, jus

Featherblade of Beef, baby shallot & red wine jus

*<All served with roast potatoes, glazed carrots & parsnips, buttered sprouts & chestnuts>*

## Dessert

Christmas Pudding, brandy cream, fruit & nut brittle

Chocolate & Clementine Brownie, chocolate sauce & vanilla ice cream

Apple Tart Fine, toffee sauce & vanilla ice cream

Vanilla Crème Brulee, cinnamon shortbread & berries

*<Cheeseboard for the table>*

*£100 per person & £50 per child. Available on 25<sup>th</sup> December by reservation only.*

*Don't be shy if you have any allergies let us know!*